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BenihanaŽ Ginger Salad Dressing

As far as salad dressings go, this is one of the most requested, and tasty. At the Benihana chain of hibachi grill restaurants, you are served a side salad before your meal that is doused with this tangy, slightly sweet, fresh ginger dressing. This Top Secret Recipes version of that dressing is a real cinch to make, once you've got the ingredients. Just dump everything into a blender, whiz it, and you're set. Although this recipe is inspired by the many variations of the clone recipe that are floating around (and that I have received by e-mail), you should know that this is an original never-before-published creation

that comes closer to the original product than any other version I have seen. See what you think.

1/2 cup minced onion 1/2 cup peanut oil
1/3 cup rice vinegar 2 tablespoons water
2 tablespoons minced fresh ginger 2
tablespoons minced celery 2
tablespoons ketchup 4 teaspoons soy
sauce 2 teaspoons sugar 2 teaspoons
lemon juice 1/2 teaspoon minced garlic
1/2 teaspoon salt 1/4 teaspoon black
pepper

1. Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is well-pureed. Makes 1 3/4 cups.